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## DINNER MENU

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### \*SUSHI BAR STARTERS

|                             |    |
|-----------------------------|----|
| Shiromi Usuzukuri           | 24 |
| Tuna Tataki, tosazu         | 26 |
| Toro Rosa, spicy miso       | 24 |
| Spicy Tuna with Crispy Rice | 19 |

### KITCHEN STARTERS

|                                 |    |
|---------------------------------|----|
| Edamame, sea salt               | 7  |
| Shishito Peppers                | 8  |
| *Tuna Chip, spicy miso          | 6  |
| Nobu Taco: beef, *tuna or crab  | 8  |
| Lobster Taco                    | 9  |
| Scallop, jalapeno salsa         | 12 |
| Umami Chicken Wings             | 15 |
| Black Cod, lettuce cup          | 8  |
| Gyoza - chicken, beef, or lamb  | 15 |
| Scallop, foie gras, lettuce cup | 24 |
| *Yellowtail Tataki, yuzu-miso   | 19 |

### MATSUHISA SIGNATURE STYLE SASHIMI

|  |    |
|--|----|
| New Style Sashimi – beef, whitefish, salmon or scallop | 24 |
| Tiradito – whitefish, octopus or scallop               | 23 |
| Yellowtail with Jalapeno                               | 25 |
| Salmon Su Miso   | 26 |
| Tai Dry Miso   | 27 |

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## SALADS

|  |    |
|--|----|
| Mixed Green, Matsuhisa dressing                    | 10 |
| Shiitake Mushroom, spicy lemon dressing            | 15 |
| Hawaiian Hearts of Palm, jalapeno dressing         | 16 |
| *Ceviche, mixed seafood                            | 20 |
| Baby Spinach, grilled shrimp, truffle yuzu         | 23 |
| Sashimi Salad, Matsuhisa dressing                  | 26 |
| Lobster Salad, shiitake, spicy lemon dressing      | 45 |
| Lobster Ceviche, lettuce cup                       | 42 |
| Cucumber Sunomono                                  | 9  |
| <i>add crab</i> 24 <i>add shrimp or octopus</i> 20 |    |
| Ohitashi, spinach, tosazu                          | 10 |
| Salmon Skin, tosazu                                | 15 |
| Eringi Mushroom, truffle-yuzu                      | 18 |
| <i>add scallop or crab</i> 35                      |    |
| Warm Mushroom Salad, yuzu dressing                 | 20 |

## SOUPS

|                                  |     |
|----------------------------------|-----|
| Udon Noodles                     |     |
| chicken 17 tempura 18 seafood 20 |     |
| Soba Noodles                     |     |
| chicken 17 tempura 18 seafood 20 |     |
| Miso Soup                        | 6   |
| Miso Soup with Clam              | 6.5 |
| Mushroom                         | 5   |
| Spicy Seafood                    | 20  |

## STONE OVEN

|                           |    |
|---------------------------|----|
| Mushroom, new style       | 10 |
| Yellowtail Collar         | 18 |
| Umami Sea Bass            | 29 |
| King Crab Claw, misocucho | MP |
| Vegetable Tobanyaki       | 18 |

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## MATSUHISA SPECIALTIES

|   |    |
|---|----|
| Rock Shrimp Tempura, butter ponzu or creamy spicy     | 20 |
| Soft Shell Crab Spring Roll, ponzu mayo               | 20 |
| Soft Shell Crab, black bean or spicy garlic           | 19 |
| Uni Tempura, shiso, curry, yuzu, soy salt             | 12 |
| Shoji, mixed vegetable tempura                        | 14 |
| King Crab Claw Tempura, butter ponzu                  | 22 |
| King Crab Tempura, amazu                              | 30 |
| Lamb Chop, anticucho or wasabi pepper sauce           | 12 |
| Chicken Skewers, anticucho or teriyaki sauce          | 12 |
| Beef Skewers, anticucho or teriyaki sauce             | 13 |
| Shrimp Skewers, anticucho or teriyaki sauce           | 14 |
| Salmon Skewers, anticucho or teriyaki sauce           | 12 |
| Japanese Eggplant                                     | 11 |
| Black Cod, sweet miso                                 | 31 |
| Squid "Pasta," light garlic sauce                     | 22 |
| Abalone, light garlic sauce                           | 32 |
| Sea Bass, black truffle                               | 43 |
| Sea Bass - black bean, dry miso, or balsamic teriyaki | 34 |
| Scallops, wasabi pepper or spicy garlic sauce         | 36 |
| Lobster, wasabi pepper or spicy garlic sauce          | 47 |
| Salmon, wasabi pepper or teriyaki sauce               | 32 |
| Filet Mignon, wasabi pepper or teriyaki sauce         | 38 |
| Free Range Chicken, wasabi pepper or teriyaki sauce   | 29 |
| Mushroom Tobanyaki                                    | 21 |
| Seafood Tobanyaki                                     | 29 |

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## WAGYU BEEF

A-5 Japanese. Choice of Style: Tataki, New Style, or Himalayan Salt Rock

38/oz 2oz. *minimum*

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## TEMPURA

|                   |   |
|-------------------|---|
| Asparagus         | 4 |
| Avocado           | 5 |
| Bell Pepper       | 4 |
| Broccoli          | 4 |
| Japanese Eggplant | 4 |
| Onion             | 4 |
| Scallop           | 9 |
| Shiitake          | 6 |
| Sea Eel           | 8 |
| Shrimp            | 9 |
| Squid             | 7 |
| Tofu              | 4 |
| White Fish        | 8 |
| Kabocha Squash    | 5 |

## SUSHI ROLLS

*6 pieces per order*

|   |    |
|---|----|
| California                                  | 13 |
| Eel and Cucumber or Avocado                 | 9  |
| Kappa <i>cucumber</i>                       | 6  |
| Lobster                                     | 20 |
| Negihama <i>yellowtail and scallion</i>     | 11 |
| Negitoro <i>blue fin belly and scallion</i> | 17 |
| Spicy Tuna                                  | 11 |
| House Special Cut Roll                      | 13 |
| Salmon Skin                                 | 11 |
| Shrimp Tempura                              | 14 |
| Soft Shell Crab Cut Roll                    | 14 |
| Tekka <i>tuna</i>                           | 8  |
| Tuna and Asparagus                          | 9  |
| Vegetable                                   | 11 |
| Yellowtail and Okra                         | 9  |
| Baked Crab Handroll                         | 12 |

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## SUSHI & SASHIMI (2pc/order)

|                                     |    |
|-------------------------------------|----|
| Aji <i>Spanish mackerel</i>         | 12 |
| Ama Ebi <i>sweet shrimp</i>         | 12 |
| Anago <i>sea eel</i>                | 10 |
| Awabi <i>abalone</i>                | 24 |
| Alaskan King Crab                   | 15 |
| Bincho <i>albacore</i>              | 9  |
| Ebi <i>shrimp</i>                   | 10 |
| Hamachi <i>yellowtail</i>           | 10 |
| Hirame <i>fluke</i>                 | 10 |
| Hotate <i>scallop</i>               | 10 |
| Ika <i>squid</i>                    | 8  |
| Ikura <i>salmon roe</i>             | 10 |
| Kanpachi <i>amberjack</i>           | 13 |
| Kani <i>snow crab</i>               | 13 |
| Kohada <i>shad</i>                  | 9  |
| Maguro <i>tuna</i>                  | MP |
| Maguro Tataki                       | 11 |
| Saba <i>japanese wild mackerel</i>  | 10 |
| Shake <i>salmon</i>                 | 10 |
| Smoked Salmon                       | 9  |
| Tai <i>japanese snapper</i>         | 12 |
| Tako <i>octopus</i>                 | 10 |
| Tamago <i>egg</i>                   | 7  |
| Toro <i>tuna belly</i>              | MP |
| Toro Aburi <i>seared tuna belly</i> | MP |
| Uni <i>sea urchin</i>               | 15 |
| Unagi <i>freshwater eel</i>         | 10 |
| Sushi Combo                         | 34 |
| Sashimi Combo                       | 34 |
| Hon Wasabi <i>fresh wasabi</i>      | 8  |

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## TAKEOUT OMAKASE

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Experience the essence of Chef Nobu Matsuhisa's cuisine.

6-Course Omakase \$95/person

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## DESSERTS

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|  |    |
|--|----|
| Mochi Ice Cream  | 4  |
| Housemade Ice Cream or Sorbet                            | 4  |
| Bento Box  | 15 |
| <i>Chocolate Lava Cake, Green Tea Ice Cream, Berries</i> |    |
| Fruit Plate  | 14 |
| Rice Tobanyaki   | 10 |

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## COCKTAILS

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|  |    |
|--|----|
| THE GARDENER – 8oz (serves two)  | 24 |
| SipSmith Gin -or- Corazón Tequila, Serrano Pepper, Cilantro, Ginger, Fresh Lime. Served Up |    |
| THE GARDENER – 16oz (serves four)  | 48 |
| THE GARDENER with Don Julio 1942 – 8oz   | 46 |
| THE GARDENER with Don Julio 1942 – 16oz  | 92 |
| ELDERFLOWER GIMLET – 8oz   | 24 |
| Cucumber-infused Hangar One Vodka, St Germain, Fresh Lime, Cane Syrup. Served Up.          |    |
| ELDERFLOWER GIMLET – 16oz  | 48 |
| THE MATSUTINI – 8oz  | 24 |
| Wheatley's Vodka, Sudachi Sochu, Passion Fruit, Japanese Yuzu, Champagne                   |    |
| THE MATSUTINI – 16oz   | 48 |
| CZECH-MATE – 8oz   | 30 |
| Knob Creek Rye, Amaro Nonino, Becherovka, Angostura Bitters                                |    |
| CZECH-MATE – 16oz  | 60 |

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